

what to do • where to go • what to see

PANORAMA

June 30–July 13, 2008

The Official Guide to BOSTON



LET *Freedom* RING!

Boston Celebrates
Independence Day
with Harborfest

PLUS:

UniverSoul Circus

Free WiFi in
Harvard Square

Q&A with Baseball
Legend Wade Boggs

panoramamagazine.com

Easy Like Sunday Evening

SUNDAY EVENING MARKET MENU

Beacon Hill Hotel & Bistro
25 Charles St.
617-723-7575



There's no better time than summer

in New England to take advantage of fresh, seasonal fruits and vegetables, and Executive Chef Jason Bond of the Beacon Hill Hotel & Bistro is doing just that. Utilizing fresh, local ingredients, Bond has created BHHB's three-course Sunday Evening Market Menu, at a fixed price of \$40 per person. Leaning toward organic ingredients—primarily vegetarian, with occasional elements like farm fresh eggs and seafood—prior Sunday evening menus have included dishes like baby carrots glazed with walnuts and caviar shortcake with rhubarb. The Sunday Evening dinners offer a light and cleansing way to atone for the sins of the weekend and prepare the body and soul for a busy week ahead. —*Eva Medoff*



GREAT CAKES

SWEET

49 Massachusetts Ave.
617-247-CAKE
sweetcupcakes.com

Imagine this: a fluffy white cupcake, topped with delicate chocolate frosting, served in an elegant, refined bakery that's more akin to a Victorian sitting

room. No, it's not in London—it's new Back Bay cupcake boutique Sweet. With its pink and brown curly-cue wallpaper and clean, bright lights, Sweet looks like a little girl's tea party—complete with a selection of mouth-watering cupcakes like the dark chocolate, finished off with vanilla or chocolate frosting; the organic carrot with cream cheese frosting; and the espresso/chocolate-flavored cappuccino cupcake. Or, skip the cake entirely and opt for a "frosting shot" to go. No matter what flavor you crave, Sweet has got a dessert sure to make you feel like a kid again.

—*Eva Medoff*

Get Your Gator On



ALLIGATOR BITES

Dick's Last Resort
Quincy Market,
Faneuil Hall Marketplace
617-267-8080

If you're looking for a Boston dining experience that lets you assert your toughness and macho attitude, let someone else fool around with cracking open a lobster (Wearing a bib? Not macho) while you head to Dick's Last Resort to tangle with a truly fearsome beast: the shiver-inducing alligator. The popular Faneuil Hall eatery recently added Alligator Bites—golden, deep-fried nuggets of real alligator meat—to their summer menu, a unique culinary offering here in the land of cod, clambakes and baked beans.

Refer to listing, page 61.

—*Josh B. Wardrop*

TOP RIGHT AND LEFT PHOTOS BY STEPHANIE SAVAS;
BOTTOM LEFT PHOTO BY ETHAN B. BACKER

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